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## UNIVERSITY CONTRACT AWARD

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DATE ISSUED: July 18, 2023

COMMODITY: Venue, Catering and Lodging (Hartford area)  
CONTRACT#: UC-24-KA120922-F  
FOR THE UNIVERSITY OF CONNECTICUT- ALL CAMPUSES, UCHC, AND CCPG MEMBERS

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Payment Terms: See Below

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TERMS OF CONTRACT:

- A. The University of Connecticut will issue purchase orders as required for the purchase of catering and venue requirements. Payment may also be made via a University issued Travel Card. A quote must be issued to the UConn representative referencing the Contract # and reflecting the discount (if applicable).
- B. The term of this contract shall be from July 18, 2023, to June 30, 2026, with options to renew for two (2) additional one (1) year terms upon the agreement of the parties.

1 <sup>st</sup> Extension	7/1/2026 to 6/30/2027	
2 <sup>nd</sup> Extension	7/1/2027 to 6/30/2028	Final

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NAMES AND ADDRESSES OF AWARDEE:

**Nieves Hospitality LLC**

Address:

1 Howard Avenue

Ansonia, CT 06401

Ph 475-223-8494

Contact: Ernie Nieves

Email: [ernie@nieveshospitality.com](mailto:ernie@nieveshospitality.com)

Payment Terms: Net 25

Cancellation:

Each event requires # of guests and menu at a minimum, 72 hours prior to event.

Pricing per menu attached

All included pricing provided is valid from July 1, 2023, through June 30, 2024. Additional pricing will be provided in the form of an estimate as requested by UConn and updated pricing sheets will be provided as they become available.

Additional information/pricing based on awarded proposal response:

	<b>Nieves Hospitality LLC</b>
Response Notes	
Questions	
General Information and Requirements	
Group 1.1: Executive Summary	
1.1.1 Provide a summary to include what is being proposed, the important points of the proposal and key benefits of being selected as the Contractor.	Nieves Hospitality is an innovation food service solutions business and an expert at remote feeding and catering services. We are certified by the State of Connecticut as a small business and minority business enterprise. Nieves Hospitality provides an array of menu options featuring hot and cold nutritious meals; to include breakfast menus, boxed lunches, dinner menus, along with special events menus that include appetizers, plated dinners as needed, snacks and more. We are proposing core breakfast & lunch menus and add seasonal flare and trendy specials. We will also include diverse menus that reflect national cultural celebrations and the culinary arts. We also are licensed in the State of CT to serve alcoholic beverages and own and operate a mobile bar truck concept named Street Bar.
Group 2.5: Catering: General Requirements for On-Site and Off-Site Catering needs	
2.5.1 Awarded Caterer(s) must submit sample catering menus and discounted pricing.	I understand
2.5.2 Alcoholic beverages, although required for some events, cannot be directly purchased by the University. The caterer(s) will be advised by the UConn representative if a separate invoice will be required for the alcohol portion of the event. If the caterer(s) is licensed to provide alcohol, they must submit a copy of their liquor license and proof of liquor liability insurance.	I understand

<p>2.5.3 Specifications and responsibilities will be determined by the University representative upon the need. A Statement of Work ("SOW") inclusive of all pertinent information such as approximate number of guests, type of event (buffet, boxed lunch, etc.) will be detailed, rentals of linens, tables, chairs, etc., special dietary requirements, arrival time, set-up time, clean up, service staff, etc. will be provided to the University representative.</p>	<p>I understand</p>
<p>2.5.4 The Statement of Work provided must be inclusive of all costs (transportation, set-up and clean-up for the event, wages, salaries, training, fringe benefits, the cost of food and beverages, supplies, replacement of supplies, etc.).</p>	<p>I understand</p>
<p>2.5.5 A purchase order may be issued to the contracted Caterer(s) for an individual event or a blanket purchase order for services performed during an extended amount of time. A University issued Travel Card may be used for payment as well.</p>	<p>I understand</p>
<p>2.5.6 If applicable, the Caterer(s) shall provide installation of all equipment in compliance with any and all state and local building, electrical and plumbing codes.</p>	<p>I understand</p>
<p>2.5.7 If applicable, the Caterer(s) will occupy, supply and maintain an otherwise equipped kitchen area to prepare food. Space in the University facility will be provided for set-up and plating at no cost to the Caterer for on-site events.</p>	<p>I understand</p>
<p>2.5.8 On-Site only: Caterers must comply with the University's Exclusive Pouring Rights Contract with Coca-Cola. Only Coke products can be served.</p>	<p>I understand</p>
<p>2.5.9 The Caterer/ facility shall prepare and serve food in a professional manner in accordance with health and safety standards of the University's Environmental Health and Safety Department and the State of Connecticut Department of Health, and all other applicable statutes, rules and regulations. Please visit: <a href="http://www.ehs.uconn.edu/Biological/biofoodsvcpol.pdf">http://www.ehs.uconn.edu/Biological/biofoodsvcpol.pdf</a> for all guidelines for compliance with UConn's Environmental Health and Safety Office.</p>	<p>I understand</p>
<p>2.5.10 Food trucks must be approved by the City of Hartford.</p>	<p>I understand</p>
<p>2.5.11 The University will provide a final headcount for an event five (5) days prior to the scheduled event date.</p>	<p>I understand</p>

<p>2.5.12 Please explain how your firm supports the local/regional food providers.</p>	<ul style="list-style-type: none"> <li>• We purchase locally from approved FDA providers. We use Restaurant Depot &amp; Minute Man Express Printing services &amp; Fresh Produce all located in the Hartford area. We look to further expand our reach by advertising our interest to use local and small businesses.</li> <li>• We also will raffle lunch/dinner for 2 to local restaurants in observance of different celebrations.</li> </ul>
<p>2.5.13 Please provide your hours of operation.</p>	<p>7 DAYS A WEEK 6AM – 4PM. NIGHTS AND WEEKEND DINNER OR ANY TYPE OF EVENTS CAN BE COORDINATED.</p>
<p>2.5.14 Please provide your cancellation policy.</p>	<p>To professionally prepare for each guest, we request that you guarantee the number of guests attending your event and menu at least 72 hours in advance. Any Changes to your guarantee must be received 72 hours prior to the event. This quote may vary due to any additions or changes agreed to by both parties during the event. In the event there are changes, a final invoice will be generated after the event to reflect additional services for accurate billing. Please do not hesitate to call me at Ernie 475 223-8494</p>
<p>Group 2.6: Menu Requirements for Venue Facility and On-Site Caterer</p>	
<p>2.6.1 Facility/Caterer will provide quality meals and refreshments as determined by the requesting UConn representative dependent upon the event or need.</p>	<p>I understand</p>
<p>2.6.2 Food offerings should include a varied menu with a wide array of healthy options and locally sourced ingredients.</p>	<p>I understand</p>
<p>2.6.3 The menu should change seasonally to provide the best ingredients for local foods.</p>	<p>I understand</p>
<p>Group 2.7: Catering: Price/ Fee Structure - Morning Breaks and Continentals</p>	
<p>2.7.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.</p>	<p>I understand</p>
<p>2.7.2 Morning Breaks and Continental Packages are designed to be buffet style with standard delivery service (set ups and returns for cleaning) for up to two hours on single use service ware.</p>	<p>I understand</p>

<p>2.7.3 Continental breakfast (Up to 25 guests) - Assortment of danish and mini muffins, orange juice and iced water, locally roasted coffee, decaffeinated coffee and hot water with assorted tea packets and honey.</p>	<p>\$8.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$12.99 to include service fees, delivery charges, set up and clean up if applicable.</p>
<p>2.7.4 Healthy Fix Continental (Up to 25 guests) - Seasonal fresh fruit salad, granola bars (assorted), individual assorted yogurts, orange juice, iced water, locally roasted coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.</p>	<p>\$9.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$14.50 to include service fees, delivery charges, set up and clean up if applicable.</p>
<p>2.7.5 Husky Continental (Up to 25 guests) - Seasonal fresh fruit salad, orange juice and iced water, muffin assortment, mini muffin assortment, cinnamon coffee cake, tea bread assortment, scones assortment, mini plain bagels with regular and light cream cheese, butter, margarine and preserves, locally roasted coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.</p>	<p>\$8.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$12.99 to include service fees, delivery charges, set up and clean up if applicable.</p>
<p>2.7.6 Continental a La Carte (Up to 50 guests) - Seasonal fresh fruit salad, seasonal fresh cut fruit platter, assorted individual yogurt, yogurt bar bowls of plain and sweetened vanilla yogurt accompanied by granola, raisins and local honey, assorted granola bars, and substitute bottled juices (Orange, apple and cranberry juice).</p>	<p>\$8.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$12.99 to include service fees, delivery charges, set up and clean up if applicable.</p>
<p>2.7.7 Please advise in regard to gluten free, vegan, and other dietary offerings. If caterer can provide these options, the University will notify caterer of dietary restrictions when the University provides the confirmation of attendees five (5) days in advance of the event.</p>	<p>We can provide gluten free items but please note we are not a certified gluten free facility and we do produce other foods that are not gluten free.</p>
<p>2.7.8 Please provide value-added options.</p>	<p>FOOD TRUCK INNOVATION We own a fleet of food trucks each with a unique street appeal and different ethnic and cultural backgrounds. We also have a plant-based and vegetarian options below. We can easily incorporate into events as needed.</p>
<p><b>Group 2.8: Catering: Price/ Fee Structure - Breakfast Buffets</b></p>	
<p>2.8.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.</p>	<p>I understand</p>

<p>2.8.2 Breakfast Sandwich Buffet (Up to 25 guests) - Croissant egg sandwich with cheese, choice of ham or bacon, O'Brien potatoes (V, GF), ketchup, seasonal fresh fruit salad, orange juice, locally roasted coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.</p>	<p>\$14.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$21.50 to include service fees, delivery charges, set up and clean up if applicable.</p>
<p>2.8.3 Traditional Breakfast (Up to 25 guests) - Assorted mini scones and mini croissants with butter, margarine, and preserves, seasonal fresh fruit salad, scrambled eggs with fresh herbs (V, GF), choice of crispy bacon or sausage links, O'Brien potatoes (V, GF), ketchup, orange juice, iced water, locally roasted coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.</p>	<p>\$15.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$22.99 to include service fees, delivery charges, set up and clean up if applicable.</p>
<p>2.8.4 Quiche or Frittata Buffet (Up to 50 guests) - Seasonal fresh fruit salad, choice of crispy bacon or sausage links, O'Brien potatoes (V, GF). ketchup; Select Two:  Traditional Quiche Lorraine; Spinach, Roasted Red Pepper &amp; Feta Quiche (V, GF); Broccoli &amp; Mushroom with Cheese Quiche (V, GF); Zucchini, Diced Tomato &amp; Fresh Basil Frittata (V, GF); Sausage, Red Pepper &amp; Mushroom Frittata (GF); orange juice, iced water, locally roasted coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.</p>	<p>\$16.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$24.50 to include service fees, delivery charges, set up and clean up if applicable.</p>
<p>2.8.5 Please provide value-added options.</p>	<p>FOOD TRUCK INNOVATION We own a fleet of food trucks each with a unique street appeal and different ethnic and cultural backgrounds. We also have a plant-base and vegetarian options below. We can easily incorporate into events as needed.</p>
<p>Group 2.9: Catering: Price/ Fee Structure - Brunch Buffets</p>	
<p>2.9.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.</p>	<p>I understand</p>
<p>2.9.2 Brunch includes orange juice, lemonade, sweetened iced tea, locally roasted coffee, decaffeinated coffee and hot water with assorted tea packets and local honey.</p>	<p>I understand</p>

<p>2.9.3 Breakfast Pastry &amp; Breads (Up to 50 guests) - Select Three: Danish assortment, mini muffins assortment, cinnamon coffee cake, tea bread assortment, mini scones, mini croissants with butter, margarine and preserves, artisan rolls with butter and margarine, biscuits with butter and margarine, focaccia, mini plain bagels with regular and light cream cheese, butter, margarine and preserves.</p>	<p>\$27.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$39.99 to include service fees, delivery charges, set up and clean up if applicable.</p>
<p>2.9.4 Salads &amp; Sides (Up to 25 guests) - Select Three: Seasonal fresh fruit salad, traditional Caesar salad, mixed green salad with croutons, Italian and ranch dressings (V, GF), grape tomato, fresh mozzarella, and fresh basil with balsamic vinaigrette (V, GF), crispy bacon and sausage links, O'Brien potatoes (V, GF), ketchup and scalloped potatoes (V).</p>	<p>\$28.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$39.99 to include service fees, delivery charges, set up and clean up if applicable</p>
<p>2.9.5 Entrees (Up to 50 guests) - Select Three: Scrambled eggs (V, GF), Traditional quiche Lorraine, zucchini, diced tomato and fresh basil frittata (V, GF), jumbo waffles or French toast with mixed berries and warm maple syrup, penne pasta sautéed with sun-dried tomatoes, spinach, garlic and extra virgin olive oil (V, GF) (Parmesan cheese, crushed pepper), stuffed shells with marinara or Florentine sauce (V) (parmesan cheese, crushed pepper), chicken broccoli and ziti in a garlic cream sauce, chicken cacciatore (GF), lemon pepper chicken (GF), sausage, peppers, and onions (GF), and Florentine stuffed sole.</p>	<p>\$29.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$39.99 to include service fees, delivery charges, set up and clean up if applicable</p>
<p>2.9.6 Please provide value-added options.</p>	<p>FOOD TRUCK INNOVATION We own a fleet of food trucks each with a unique street appeal and different ethnic and cultural backgrounds. We also have a plant-base and vegetarian options below. We can easily incorporate into events as needed.</p>
<p>Group 2.10: Catering: Add-On's to Morning Breaks, Continentals, Breakfast or Brunch Buffet</p>	
<p>2.10.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.</p>	<p>I understand</p>
<p>2.10.2 Pricing includes Chef/Servers</p>	<p>I understand</p>

<p>2.10.3 Omelet Station (Up to 50 guests) - Uniformed chefs will prepare omelets to order. Fillings include: Bacon, ham, assorted cheeses, peppers, onions mushrooms, tomatoes and broccoli.</p>	<p>\$ 8.75 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$12.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.4 Chef Carved Pit Ham (GF) (Up to 50 guests) - Uniformed chefs will carve to order your glazed ham accompanied by honey dijon &amp; horseradish mustard with petit rolls.</p>	<p>\$ 7.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$11.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.5 Chef Carved Turkey (GF) (Up to 50 guests) - Uniformed chefs will carve to order roasted turkey accompanied by cranberry orange relish, cranberry aioli and honey dijon and horseradish mustard with petit rolls.</p>	<p>\$ 7.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$11.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.6 Chef Carved Beef Sirloin (GF) (Up to 50 guests) - Uniformed chefs will carve to order beef sirloin accompanied by horseradish aioli and horseradish mustard with petit rolls.</p>	<p>\$9.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$14.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.7 Belgian Waffle Station (Up to 50 guests) - Uniformed chefs will prepare Belgian waffles-to-order, toppings accompanied by mixed berries, whipped cream and warm local maple syrup.</p>	<p>\$ 7.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$11.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.8 Frittatas (GF) (Up to 50 guests) - Potato, Caramelized Onion &amp; Gruyere (V, GF), Zucchini, Diced Tomato &amp; Fresh Basil (V, GF), Sausage, Red Pepper &amp; Mushroom (GF).</p>	<p>\$14.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$21.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.9 Quiche (Up to 50 guests) - Traditional Lorraine, Spinach, Roasted Red Pepper &amp; Feta (V), Broccoli &amp; Mushroom with Cheese (V).</p>	<p>\$14.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$21.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>



<p>2.10.10 Yogurt Bar (V, GF) (Up to 50 guests) - Bowls of plain and sweetened vanilla yogurt accompanied by granola, raisins and local honey.</p>	<p>\$8.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$14.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.11 Cereal (Up to 50 guests) - Assorted Individual Cold Cereals Served with Low-fat &amp; Nonfat Milk.</p>	<p>\$8.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$14.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.12 Fruit Skewers (Up to 50 guests) - Assortment of Seasonal Fresh Fruit on a six-inch skewer.</p>	<p>\$7.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$11.50 to include service fees, delivery charges, set up and clean up if applicable 1 chef per 25 - 50 guests \$100 per chef for 2 hours of service.</p>
<p>2.10.13 Please provide value-added options.</p>	<p>FOOD TRUCK INNOVATION We own a fleet of food trucks each with a unique street appeal and different ethnic and cultural backgrounds. We also have a plant-base and vegetarian options below. We can easily incorporate into events as needed.</p>
<p>Group 2.11: Catering: Price/ Fee Structure - Sandwiches</p>	
<p>2.11.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.</p>	<p>[I understand]</p>
<p>2.11.2 Pricing includes delivery service.</p>	<p>I understand</p>
<p>2.11.3 Classic Boxed Lunch (Up to 50 guests) - Hard (Kaiser) roll sandwich with original kettle chips, apple, large chocolate chip cookie. Condiments, Coke, Diet Coke, Sprite and UConn Natural Spring Water; with assortment of: Turkey, American cheese, lettuce and tomato, roast beef, Swiss cheese, lettuce and tomato, ham, Swiss cheese, lettuce and tomato, albacore tuna salad, lettuce and tomato, vegetarian with lettuce, tomato, alfalfa sprouts, cucumber, shredded carrot, red pepper, hummus, Swiss and American cheese (V).</p>	<p>\$13.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$18.50 to include service fees, delivery charges, set up and clean up if applicable</p>

<p>2.11.4 Wrapped Boxed Lunch (Up to 50 guests) - Wrap sandwich with original kettle chips, apple, large chocolate chip cookie. Condiments, Coke, Diet Coke, Sprite and UConn Natural Spring Water; with assortment of: Turkey with tarragon mayonnaise, roast beef with horseradish mayonnaise, ham with honey dijon mustard, albacore tuna salad, vegetable with hummus (V).</p>	<p>\$13.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$18.50 to include service fees, delivery charges, set up and clean up if applicable</p>
<p>2.11.5 Please provide value-added options.</p>	<p>FOOD TRUCK INNOVATION We own a fleet of food trucks each with a unique street appeal and different ethnic and cultural backgrounds. We also have a plant-base and vegetarian options below. We can easily incorporate into events as needed.</p>
<p>Group 2.12: Catering: Price/ Fee Structure - Deli Sandwich Buffet</p>	
<p>2.12.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.</p>	<p>I understand</p>
<p>2.12.2 Includes single use service ware, serving utensils, linen covered buffet and beverage station of Natural Spring Water, Coke, Diet Coke and Sprite (delivery, set up and return for cleanup).</p>	<p>I understand</p>
<p>2.12.3 Deli Sandwich Buffet (Up to 25 guests) - Roast beef, turkey, ham and albacore tuna salad (GF); American and Swiss cheese (GF), assorted sliced breads white and whole wheat Kaiser rolls, sliced red onion, lettuce, tomato, condiments, pickle spears, individual assortment of kettle chips, cookies and mini brownies, choice of: red bliss potato (V, GF) or pasta salad (V). Or:</p>	<p>\$15.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$16.50 to include service fees, delivery charges, set up and clean up if applicable</p>
<p>2.12.4 Light Deli Sandwich Buffet (Up to 25 guests) - Albacore tuna (GF), egg (V, GF), seafood and chicken salads (GF), cottage cheese (V, GF), lettuce, tomato, sliced red onions, sliced cucumbers, assorted sliced breads, white and whole wheat pitas, pickle spears, individual assortment of kettle chips, cookies and mini brownies, choice of: whole fresh fruit or pasta salad (V).</p>	<p>\$15.99 food &amp; beverage only - no service fees, delivery charges, set up and clean up if applicable. \$16.50 to include service fees, delivery charges, set up and clean up if applicable</p>

2.12.5 Please provide value-added options.	FOOD TRUCK INNOVATION We own a fleet of food trucks each with a unique street appeal and different ethnic and cultural backgrounds. We also have a plant-base and vegetarian options below. We can easily incorporate into events as needed.
Group 2.13: Catering: Price/ Fee Structure - Dinner	
2.13.1 Please Note: These are standard catering requests however the University is interested in variety and other options. If you cannot complete the pricing requested, please submit your catering menu with a discounted structure offered to the University for consideration.	I understand
2.13.2 Served meals must include standard house linen for the guest tables, china, flatware, glassware, dinner roll and artisan bread assortment with butter and margarine, salad, entrée with chef's pairing of vegetable and starch, house dessert, iced water, coffee, decaffeinated coffee and hot water with assorted tea packets, sweeteners, half & half, lemon wedges, honey and service staff for up to 3 hours.	I understand
2.13.3 Select One Salad (Up to 100 guests) - Traditional Caesar salad, mixed greens salad tossed with vinaigrette and croutons (V), mesclun greens, candied pecans and dried cranberries tossed in balsamic vinaigrette (V, GF).	\$7.00 per person
2.13.4 Select One Entrée (Up to 100 guests) - Poultry: Pan-seared breast of chicken with citrus-olive relish (GF), orange picatta chicken. Beef: Roast sirloin with burgundy wine sauce (GF), teriyaki strip steak (GF). Seafood: Orange soy glazed salmon (GF), baked stuffed sole florentine. Vegetarian: Striped ravioli with sundried tomato pesto (V), boursin cheese & spinach stuffed portabella (V, GF).	POULTRY \$15.99 per customer BEEF & PORK \$21.99 per customer SEAFOOD \$20.99 per customer VEGETARIAN \$12.99 per customer . China, & service ware service additional 7.00 per guest. Sit down served services will add labor, linen and rentals based on event.
2.13.5 Select One Dessert (Up to 100 guests) - Angel food cake with berries, peachy lemon cake with whipped topping, chocolate mousse cake with chocolate drizzle, New York cheesecake with strawberries.	\$5.00 per person
2.13.6 Please provide value-added options.	FOOD TRUCK INNOVATION We own a fleet of food trucks each with a unique street appeal and different ethnic and cultural backgrounds. We also have a plant-base and vegetarian options below. We can easily incorporate into events as needed.

**Food Truck Fleet Concepts & Descriptions:** All concepts below do not need to be featured in a food truck, they can be set up indoors buffet and bar style set ups.

- **Mini Munch Slider:** Handcrafted sliders to include vegan and vegetarian options
- **Dori:** Latin inspired food (rice and beans topped with proteins and/or burritos, empanadas, and other Latin sides)
- **Bloom Kitchen & Co.:** 100% Plant Base, vegan food truck serving burritos, grain bowls and sliders.
- **Sicilee:** Sicilian style thick crust pan pizza, pasta favorites, appetizers and more.
- **Street Bar:** Mobile bar truck services.

Our fleet is brand neutral which means that even though we are featuring 4 concepts here, we can create any other concept and feature in our trucks. i.e., tacos, Greek cuisine, sushi, BBQ fare, Perogies & more.

The State of Connecticut Terms and Conditions located at this link will govern all purchases against this contract. They are located at this link: [Terms-and-Conditions](#)

**Purchasing Contact:**

Kristin Allen

Category Manager

Email: [kristin.allen@uconn.edu](mailto:kristin.allen@uconn.edu)



# Catering Order Proposal

<b>Requested By:</b> _____	<b>Date of the event:</b> _____
<b>Phone number:</b> _____	<b>Time of the event:</b> _____
<b>Email:</b> _____	<b>Number of People:</b> _____
<b>Delivery Location:</b> _____	2 hours of service included
<b>Name of event:</b> _____	Additional hours available
<b>Additional Details:</b> _____	

	Price	Qty.	Total
Menu OPTION 1 - mix & match (3 selections), Lo-carb slider	\$14.99	0	\$0.00
Menu OPTION 2 - mix & match (4 selections), Lo-carb slider, 1 side	\$21.99	0	\$0.00
Menu OPTION 3 - mix & match (5 selections), Lo-carb slider, 2 sides & beverage bar	\$29.99	0	\$0.00

**Low-Carb Slider** - Slider without the bun on a bed of lettuce  
**\*\*\* Option 2 & 3 can choose any sliders & sides below without additional per person cost**

### Slider Selection

- Buffalo Chicken Sliders:** Crispy Buffalo Chicken, Roasted Slaw & Chipotle Ranch Sauce
- Mini Munch Burger Slider** - classic beef patty with lettuce, tomato, cheese & BBQ
- Black Bean Burger Slider** - Black bean burger with guacamole and salsa and lettuce - **VEGAN & GF**
- Crispy Cod Fish Slider** - Crispy beer-battered filet, creamy slaw, & tartar
- Hotdog Slider:** grilled hot dogs with sweet and smoky relish on slider bun
- BBQ Pulled Pork Mac & Cheese Sliders** - Pulled pork with BBQ sauce topped with mac & cheese on a bun
- Meatless Italian Meatball Slider** -Vegan meatless meatballs in marinara, parmesan **VEGAN**
- Meatball Slider** - Beef Meatballs with marinara and parmesan cheese
- Chipotle Beyond Burger Slider:** Meatless Beyond burger, lettuce, tomato & spicy aioli **VEGAN**
- Golden Fishless Filet Slider** - Fishless filet with creamy coleslaw & lemon tartar sauce **VEGAN**
- Honey Baked Ham & Cheddar Melt:** Sliced ham, cheddar, honey mustard and pickles
- Turkey Burger & Cranberry Slider:** Turkey burger, lettuce, tomato, bacon & cranberry mayo
- California, Veggie Burger:** Veggie burger, spinach, tomato, and guacamole ranch (**Vegetarian**)

### Premium Slider Selection

	Price	Qty.	Total
<b>Grilled Corned Beef Reuben:</b> Corned beef, Swiss cheese, sauerkraut, Russian dressing	\$ 4.99		\$ -
<b>Buffalo Chick'n Sliders:</b> Buffalo Chick'n, Crisp Slaw & Chipotle Aioli <b>VEGAN</b>	\$ 4.99		\$ -
<b>Italian Meat Sliders:</b> Ham, Salami, Pepperoni, provolone, lettuce, tomatoes and onions	\$ 4.99		\$ -
<b>Portabella Burger Slider</b> - Portabella mushroom, red pepper, pesto, & spinach on a crusty roll <b>VEGAN</b>	\$ 4.99		\$ -
<b>Cuban Sandwich Slider:</b> Roasted pork, ham, Swiss cheese, pickles herb pesto	\$ 4.99		\$ -
<b>Farmers Market Panini Slider:</b> Grilled zucchini, squash, tomato, and pesto on focaccia ( <b>Vegetarian</b> )	\$ 4.99		\$ -
<b>Bacon, Lettuce &amp; Tomato Slider:</b> Vegan bacon, sliced tomato, lettuce, & creamy garlic aioli <b>VEGAN</b>	\$ 5.99		\$ -
<b>Pan con Bistec Slider:</b> Shredded beef brisket, citrus mayo, grilled onion, lettuce & tomato	\$ 5.99		\$ -
<b>New England Crab Cake:</b> Crispy crab cake with lettuce, tomato and a spicy creamy aioli	\$ 5.99		\$ -
<b>Caprese Slider</b> - Grilled tomato, fresh mozzarella, basil pesto & balsamic ( <b>Vegetarian</b> )	\$ 5.99		\$ -
<b>Pulled BBQ Smoked Chicken Slider:</b> Pulled chicken with marinated veggie slaw on a slider bun - <b>GF</b>	\$ 5.99		\$ -
<b>Philly Cheese Steak Sliders</b> Shaved Beef, Lettuce, Onion, Pepper & Cheese	\$ 5.99		\$ -
<b>Shredded BBQ Beef Slider:</b> beef brisket with Carolina slaw on a slider bun -	\$ 5.99		\$ -
<b>Lobster Roll:</b> lobster meat salad on a garlic toasted slider bun (made per 22 each batch)	\$ 185.00		\$ -

### Enhancements

<b>Grilled Shrimp Kabobs:</b> Honey Garlic BBQ Glaze - each	\$ 7.50		\$ -
<b>Chicken Tender &amp; Fry Basket</b> - Buffalo style, honey mustard or BBQ	\$ 3.99		\$ -
<b>Crispy Chick'n Tender &amp; Fry Basket</b> : choice of BBQ, buffalo, or chipotle sauce <b>VEGAN</b>	\$ 4.99		\$ -

### Sides

Regular Fries	\$ 1.99		\$ -
Field greens topped with cucumbers, carrots & tomatoes with assorted dressings	\$ 1.99		\$ -
Traditional macaroni salad OR potato salad OR coleslaw	\$ 0.99		\$ -
Grilled corn on the cobb	\$ 1.99		\$ -
Onion Rings	\$ 1.99		\$ -
Potato wedges	\$ 1.99		\$ -
Sweet Potato Fries	\$ 1.99		\$ -
Crispy Mushrooms	\$ 1.99		\$ -
Jalapenos Poppers	\$ 1.99		\$ -
<b>Beverage Bar:</b> Bottled Water & Assorted Canned Soda - 60%/40% ratio provided	\$ 1.49		\$ -

### Labor & Other

<b>Labor</b>	chef, guest care attendant	\$250.00		\$ -
<b>Labor</b>	Onsite manager	\$350.00		\$ -
<b>Rentals</b>				\$ -
<b>Linen</b>				\$ -
<b>Transport fee</b>	Transport to & from	\$50.00		\$ -
<b>Additional hours for service</b>	1 extra hour of service	\$0.00		\$ -
<b>Event production Fee - 15% (events over 100pp)</b>	Administrative, Insurance, Licenses, Utilities, Transport, Fuel Surcharge			\$ -
<b>Miscellaneous:</b>				\$ -
<b>Miscellaneous:</b>				\$ -
			<b>TOTAL</b>	\$ -

**SET UP TIME** - arrive 60-90 minutes before event time  
 All utensils and paperware for service is included.  
 We provide buffet table for food as needed

	Option 1	Option 2	Option 3
<b>Food &amp; Beverage</b>	\$0.00	\$0.00	\$0.00
<b>Labor &amp; Other</b>	\$ -	\$ -	\$ -
<b>Event production Fee - 15%</b>	\$ -	\$ -	\$ -
<b>Sub Total</b>	\$ -	\$ -	\$ -
<b>CT. Sales Tax</b>	\$ -	\$ -	\$ -
<b>Grand Total</b>	\$ -	\$ -	\$ -

\*\*\* gratuity not included

To professionally prepare for each guest, we request that you guarantee the number of guests attending your event and menu 7 days in advance. Any Changes to your guarantee must be received 7 days prior to the event. This proposal may vary due to any additions or changes agreed to by both parties during the event. In the event there are changes, a final invoice will be generated after the event to reflect additional services for accurate billing. Please do not hesitate to call me at Ernie 475 223-8494



# Catering Order Proposal

<b>Requested By:</b> _____	<b>Date of the event:</b> _____
<b>Phone number:</b> _____	<b>Time of the event:</b> _____
<b>Email:</b> _____	<b>Number of People:</b> _____
<b>Delivery Location:</b> _____	
<b>Occasion:</b> _____	
<b>Additional Details:</b> _____	

	Price	Qty.	Total
<b>Menu - OPTION 1 = mix &amp; match any sliders (3 selections), lo-carb slider, beverage</b>			
<b>Buffalo Chick'n Sliders:</b> Buffalo Chick'n, Crisp Slaw & Chipotle Aioli			
<b>Black Bean Burger Slider</b> - Black bean burger with guacamole and salsa and lettuce			
<b>Meatless Italian Meatball Slider</b> -Vegan meatless meatballs in marinara, parmesan			
<b>Other:</b> Low-Carb Slider - Sliders without the buns			
Bottled Water & Canned Soda			
	Price Per Person	\$16.99	0 \$0.00

<b>Menu - OPTION 2 = mix &amp; match any sliders (4 selections) sweet fries, lo-carb slider, beverage</b>			
<b>Chipotle Beyond Burger Slider:</b> Meatless Beyond burger, lettuce, tomato & spicy aioli			
<b>Golden Fishless Filet Slider</b> - Fishless filet with creamy coleslaw & lemon tartar sauce			
<b>Portabella Mushroom Burger Slider</b> - Portabella mushroom, red pepper, pesto, & spinach on a crusty roll			
<b>Bacon, Lettuce &amp; Tomato Slider:</b> Vegan bacon, sliced tomato, lettuce, & creamy garlic aioli			
<b>Sides:</b> Sweet Potato Fries			
<b>Other:</b> Low-Carb Slider - Sliders without the buns			
Bottled Water & Canned Soda			
	Price Per Person	\$22.99	0 \$0.00

<b>Menu - OPTION 3 = mix &amp; match any sliders (4 selections) vegan tenders, fries, lo-carb slider, beverage</b>			
<b>Golden Fishless Filet Slider</b> - Fishless filet with creamy coleslaw & lemon tartar sauce			
<b>Meatless Italian Meatball Slider</b> -Vegan meatless meatballs in marinara, parmesan			
<b>Chipotle Beyond Burger Slider:</b> Meatless Beyond burger, lettuce, tomato & spicy aioli			
<b>Black Bean Burger Slider</b> - Black bean burger with guacamole and salsa and lettuce			
<b>Crispy Chick'n Tender &amp; Fry Basket :</b> choice of BBQ, buffalo, or chipotle sauce			
<b>Other:</b> Low-Carb Slider - Sliders without the buns			
Bottled Water & Canned Soda			
	Price Per Person	\$29.99	0 \$0.00

OPTIONAL ENHANCEMENTS			
<b>Bloom Bowl - Southwest Bowl:</b> Brown rice, beefless crumbles, black beans, lettuce, corn pico de gallo, avocado ranch dressing, and lime wedge	\$6.99		
<b>Bloom Bowl - Greek Bowl:</b> Spinach, quinoa, cucumber, tomato, olives, feta cheese, caramelized red onions, grilled Chick'n strips - Greek dressing	\$6.99		
<b>Bloom Bowl - Buffalo Caesar Bowl:</b> Romaine lettuce, buffalo Chick'n tenders, croutons, creamy Caesar dressing, and parmesan	\$7.99		
<b>Burritos</b> - Filled with beefless crumbles or Chick'n strips, rice & black beans and pico de gallo served with guacamole, salsa	\$7.99		
<b>SICILIAN PAN PIZZA - Assorted - can be made with regular mozzarella or plant-base mozzarella.</b> vegan Pepperoni, vegan Meatballs, vegan Sausage, Peppers, onions, vegan Bacon, Mushrooms, Spinach, Broccoli, Sliced Tomatoes & Basil, Eggplant, Artichoke Hearts, Olives,	\$8.99		\$0.00
			\$0.00

Labor & Other			
<b>Labor</b>	1 chef, 1 guest care attendant	\$250.00	\$0.00
<b>Transport fee</b>	Transport to & from	\$50.00	\$0.00
<b>Additional hours for service</b>	1 extra hour of service		\$0.00
<b>Event production Fee - 15% (events over 100pp)</b>	Administrative, Insurance, Licenses, Utilities, Transport, Fuel Surcharge		\$0.00

SET UP TIME - arrive 60-90 minutes before event time  All utensils and paperware for service is included. tables for food included and condiments  *** Gratuity not included	<b>Food &amp; Beverage</b>	Option 1	Option 2	Option 3
	Optional Enhancements	\$ -	\$ -	\$ -
	Labor & Other	\$ -	\$ -	\$ -
	Event production Fee - 15%	\$ -	\$ -	\$ -
	Sub Total	\$ -	\$ -	\$ -
	CT. Sales Tax	\$ -	\$ -	\$ -
	Grand Total	\$ -	\$ -	\$ -



# Catering Order Proposal

**Requested By:** \_\_\_\_\_ **Date of the event:** \_\_\_\_\_  
**Phone number:** \_\_\_\_\_ **Time of the event:** \_\_\_\_\_  
**Email:** \_\_\_\_\_ **Number of People:** \_\_\_\_\_  
**Delivery Location:** \_\_\_\_\_  
**Name of event:** \_\_\_\_\_  
**Additional Details:** \_\_\_\_\_

	Price	Qty.	Total
<b>OPTION 1: Rice &amp; bean bowl with chicken, shredded beef or roasted veggies - salad and beverage</b>			\$0.00
			\$0.00
<b>Rice &amp; Bean Bowl:</b> choice of pulled chicken, shredded beef or roasted vegetables			\$0.00
served with Spanish rice, black beans & pico de gallo			\$0.00
			\$0.00
<b>Small plate:</b> Garden Salad with toppings & dressing			\$0.00
			\$0.00
<b>Beverage bar:</b> Bottled water & soda	\$1.99		\$0.00
	Price Per Person		\$18.99
			\$0.00

<b>OPTION 2: Rice &amp; bean bowl or burrito with chicken, roasted pork or roasted veggies - salad and beverage</b>			\$0.00
			\$0.00
<b>Rice &amp; Bean Bowl &amp; Burritos:</b> choice of pulled chicken, roasted pork or roasted vegetables			\$0.00
served with Spanish rice, black beans & pico de gallo			\$0.00
			\$0.00
<b>Small plate:</b> Garden Salad with toppings & dressing			\$0.00
			\$0.00
<b>Beverage bar:</b> Bottled water & soda	\$1.99		\$0.00
	Price Per Person		\$22.99
			\$0.00

<b>OPTION 3: Rice &amp; bean bowl, burrito, quesadilla &amp; salad. Chicken, Shredded beef or roasted veggies - salad and beverage</b>			\$0.00
			\$0.00
<b>Rice &amp; Bean Bowl, Burritos &amp; Quesadilla:</b> choice of pulled chicken, shredded beef or roasted vegetables			\$0.00
served with Spanish rice, black beans & pico de gallo			\$0.00
			\$0.00
<b>Small plate:</b> Garden Salad with toppings & dressing			\$0.00
			\$0.00
<b>Beverage bar:</b> Bottled water & soda	\$1.99		\$0.00
	Price Per Person		\$29.99
			\$0.00

Optional Extras			
Grilled Shrimp	add \$4. per person		
Flan - (caramel custard dessert)	add \$3.50. per person		
Churros - (fried cinnamon sticks)	add \$3. per person		
Empanadas (Chicken, Beef, Vegan)	add \$3.50 per person		
Sweet Plantains	add \$2. per person		
Chicken Bites & Fries	add \$5. per person		

## Labor & Other

<b>Labor</b>	1 chef, 1 guest care attendant	\$250.00	\$0.00
<b>Transport fee</b>	Transport to & from	\$50.00	\$0.00
<b>Additional hours for service</b>	1 extra hour of service		\$0.00
<b>Event production Fee - 15% (events over 100pp)</b>	Administrative, Insurance, Licenses, Utilities, Transport, Fuel Surcharge		\$0.00

	Option 1	Option 2	Option 3
SET UP TIME - arrive 60-90 minutes before event time	\$ -	\$ -	\$ -
All utensils and paperware for service is included.	\$ -	\$ -	\$ -
tables for food included and condiments	\$ -	\$ -	\$ -
<b>Food &amp; Beverage</b>	\$ -	\$ -	\$ -
<b>Optional Enhancements</b>	\$ -	\$ -	\$ -
<b>Labor &amp; Other</b>	\$ -	\$ -	\$ -
<b>Event production Fee - 15%</b>	\$ -	\$ -	\$ -
<b>Sub Total</b>	\$ -	\$ -	\$ -
<b>CT. Sales Tax</b>	\$ -	\$ -	\$ -
<b>Grand Total</b>	\$ -	\$ -	\$ -

\*\*\* Gratuity not included



# Catering Order Proposal

Requested By: \_\_\_\_\_  
 Phone number: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Delivery Location: \_\_\_\_\_  
 Name of event: \_\_\_\_\_  
 Additional Details: \_\_\_\_\_

Date of the event: \_\_\_\_\_  
 Time of the event: \_\_\_\_\_  
 Number of People: \_\_\_\_\_

2 hours of service included  
 Additional hours available

	Per Person Price	Qty.	Total
<b>SICILIAN PAN PIZZA - Assorted</b>	\$14.99	0	\$0.00
Cheese   Pepperoni   Meatball   Sausage & Peppers   Bacon   Mushrooms & Spinach   Broccoli   Sliced Tomatoes & Basil   Crispy Eggplant, Artichoke Hearts & Olives			
<b>Side:</b> Garden Salad with toppings & dressing			
<b>Beverage bar:</b> Bottled water & soda			
<b>Enhancements:</b>			
Shrimp Scampi	\$2.99		\$0.00
Grilled or Crispy Chicken	\$1.99		\$0.00
Fresh Mozzarella	\$1.50		\$0.00
<b>*** OPTIONAL EXTRAS</b>			
	Per Person Price	Qty.	Total
Crispy jumbo wings (Buffalo, Sweet Chili, Nashville, Garlic Parmesan) Carrot, Celery & dressings	\$7.50		
Tater Tot Potatoes with or without seasoning	\$2.99		
<b>SALADS</b>			
Caesar Salad - chopped romaine lettuce and croutons, tossed in a creamy dressing	\$1.50		
Antipasto Salad - salami, pepperoni, olives, provolone, tomatoes, red onion, and pepperoncini	\$1.99		
Fresh Mozzarella, Tomato, Basil	\$2.49		
<b>PASTA DISHES</b>			
Baked Ziti	\$3.99		
Stuffed Shells	\$4.99		
Ziti Marinara	\$3.99		
Spaghetti & Meatballs	\$5.99		
Penne Ala Vodka	\$4.99		
Cavatelli with Broccoli	\$5.99		
<b>APPETIZER</b>			
Zucchini Sticks	\$3.99		
Bruschetta Toast	\$4.99		
Fried Mozzarella	\$4.99		
Spinach Artichokes Dip	\$3.99		
Crispy Mushrooms	\$3.99		
<b>COFFEE &amp; DESSERT</b>			
Coffee & Teas service	\$2.99		
Tiramisu	\$5.99		
Cannoli	\$5.99		
Biscotti	\$3.99		
<b>OPTIONAL EXTRAS TOTAL</b>			<b>\$0.00</b>

<b>Labor &amp; Other</b>			
<b>Labor</b>	chef, guest care attendant	\$250.00	\$0.00
<b>Labor</b>	Onsite manager	\$350.00	
<b>Rentals</b>			
<b>Linen</b>			
<b>Transport fee</b>	Transport to & from	\$50.00	\$0.00
<b>Additional hours for service</b>	1 extra hour of service	\$0.00	\$0.00
<b>Event production Fee - 15% (events over 100pp)</b>	Administrative, Insurance, Licenses, Utilities, Transport, Fuel Surchage		
<b>Miscellaneous:</b>			
<b>Miscellaneous:</b>			
<b>LABOR &amp; OTHER TOTAL</b>			<b>\$0.00</b>

**SET UP TIME** - arrive 60-90 minutes before event time  
 All utensils and paperware for service is included.  
 We provide buffet table for food as needed

<b>Food &amp; Beverage</b>	\$0.00
<b>Labor &amp; Other</b>	\$0.00
<b>Event production Fee - 15%</b>	
<b>Sub Total</b>	\$0.00
<b>CT. Sales Tax</b>	\$ -
<b>Grand Total</b>	\$0.00

\*\*\* gratuity not included

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**Package 1 Stationary only - \$18 per guest** Choose 3 stationary selections

**Package 2 Hors D' Oeuvres only - \$25 per guest** Choose 7 Hors D' Oeuvres

### **Stationary Options**

#### **Bruschetta Station**

Grilled Italian Breads with Herbs and Olive Oil Topped with an Assortment of Tomato, Fresh Mozzarella & Basil, Hummus Spread, Caramelized Bermuda Onion with Goat Cheese, Roasted Red Pepper Puree w/ Olive Tapenade

#### **Imported and Domestic Cheese Display**

To Include Cured Meats, Seasonal Fruits, Berries & Grilled Flat Breads and Crackers

#### **Crudités Display**

Array of Fresh Cut Vegetables Elegantly Displayed with Assorted Dipping Sauces

#### **House Salad Choice**

Field Green with Toppings and Balsamic Vinaigrette or Classic Caesar Salad with Crisp Crouton & Shaved Parmesan

#### **Farmhouse Salad** (add \$5pp)

Garden greens, endive, craisins, green apple, candied walnuts, blue cheese, herb maple mustard thyme vinaigrette

#### **Little Beet** (add\$5)

Oven roasted baby beets, blood orange, pickled red onions, crusted goat cheese, pickled ginger, citrus vinaigrette

#### **Enhancements added to stationary options**

Shrimp Cocktail display add \$6 pp | Assorted Sushi Display add \$8 pp

Roasted Vegetable Display & Grill Flatbreads add \$5 pp

### **Butler Passed Hors D' Oeuvres Options**

**Classic Tomato Bruschetta** - Tomato-Basil & Mozzarella on Grilled Rustic Bread **VEGETARIAN**

**Mini Meatballs** - Beef meatballs, marinara sauce, parmesan

**Philly Steak Spring Roll** - Onions, peppers, American cheese & chipotle dipping sauce

**Buffalo Chicken Bites** - Served with celery, carrots, & blue cheese on the side

**Vegetable Eggroll** - egg roll skin wrapper filled with crispy garden vegetables **VEGETARIAN**

**Mini Chicken or Beef Empanada** - Protein, Mexican spices & cheddar cheese

**Jalapeño Poppers** – Cilantro Lime or Chipotle Ranch Sauce **VEGETARIAN**

**Beyond "Sausage" Stuffed Mushrooms** - **VEGAN**

**Buffalo Crispy Cauliflower** - battered cauliflower is made with tender florets and buffalo drizzle **VEGAN**

**Frank in Puff Pastry** – Hot dog stuffed in puff pastry

**Spanakopita** - Light and flaky filo dough triangles filled with a mixture of creamy cheese & spinach **VEGETARIAN**

**Mini Chicken Cordon Bleu** – Fried chicken balls stuffed with ham and Swiss & honey mustard

**Crispy Arancini** – creamy arborio rice, filled with pea & parmesan, roasted red pepper aioli **VEGETARIAN**

**Chilled Shrimp Cocktail (add \$2.50 per shrimp)** - with Lemon & Cocktail Sauce

**Coconut Shrimp** - Served with sweet chili sauce.

**Assorted Sushi (add \$4 pp)** – Raw and cooked

**Scallop Bacon (add \$2.50 pp)** - skewered scallops wrapped in a mildly smoke bacon slice.

**Mini Crab Cake (add \$1.75 pp)** crab mixture, lightly dusted with seasoned bread crumbs.

**Crispy Crab Rangoon (add \$2 pp)** crisp wonton filled cream cheese, crabmeat, and seasonings.

**Assorted Mini Quiche** – country French (Lorraine), garden vegetable, broccoli and 3 – cheese **VEGETARIAN**



### Included in our packages

- **TIP Certified Bartenders:** This means that our bartenders are trained for Intervention procedures that consist of skills-based training programs designed to prevent intoxication, underage drinking, and drunk driving.
- **Insurance:** We are a fully licensed and insured bar service (included in your services)
- **Bartender Service:** Ice/Cups/Mixer/Jiggers/Garnish: All components and equipment used for service
- **Disposable ware:** we use clear plastic cups, napkins and stirrers
- **Up to 3 hours of service**

#### OPTION 1 - Beer & Wine Bar \$14 per person

3 types of beer (IPA, Light, and Lager) & 1 Non-alcoholic beer  
2 types of wine (white/red)

#### OPTION 2 - Beer & Wine Bar & Crafted Cocktails \$18 per person

4 types of beer (IPA, Seltzer, Light, and Lager) & 1 Non-alcoholic beer  
2 types of wine (white/red)  
2 types of mixed drinks - Margheritas & Mojitos or TBD

#### OPTION 3 - Beer & Wine Bar & Full Bar \$22 per person

3 types of beer (IPA, Light, and Lager) & 1 Non-alcoholic beer  
2 types of wine (white/red)  
Spirits: Vodka, Whiskey, Rum, Gin, Tequila & Scotch

#### Additional Cost added once I finalized menu and service.

Rentals: As needed

Labor: based on menu and service

Decorations: as needed

Linens: tablecloth, napkins etc.

China: As needed

Fancy disposable wrapped cutlery and plate ware

Set up & breakdown fee:

Prices are subject to 18% Service Fees & CT State Sales Taxes